



Nutella Sugar Cookies



Vegetarian



Popular

READY IN



45 min.

SERVINGS



36

CALORIES



160 kcal

DESSERT

Ingredients

- ☐ 0.5 teaspoon double-acting baking powder
- ☐ 1 teaspoon baking soda
- ☐ 0.8 cup brown sugar
- ☐ 1 cup butter softened
- ☐ 1 eggs
- ☐ 2.8 cups flour all-purpose
- ☐ 1 cup nutella
- ☐ 1 teaspoon vanilla extract

☐ 0.8 cup sugar white

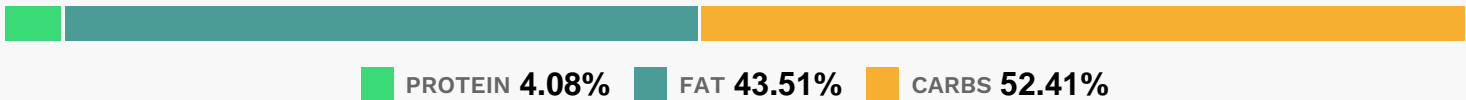
Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ baking paper
- ☐ oven

Directions

- ☐ Preheat oven to 375 degrees F (190 degrees C). Line cookie sheets with parchment paper. In a small bowl, stir together flour, baking soda, and baking powder. Set aside.
- ☐ In a large bowl, cream together the butter and sugars until light and fluffy. Beat in egg, Nutella and vanilla. Gradually blend in the dry ingredients.
- ☐ Roll dough into balls about one inch in diameter and place onto cookie sheets about 2 inches apart. Using palm of hand, flatten cookie balls into round discs.
- ☐ Bake 8 to 10 minutes in the preheated oven.
- ☐ Let cookies finish cooling before removing from cookie sheet.

Nutrition Facts



Properties

Glycemic Index:8.79, Glycemic Load:9.59, Inflammation Score:-2, Nutrition Score:2.6460869428904%

Nutrients (% of daily need)

Calories: 160.44kcal (8.02%), Fat: 7.81g (12.02%), Saturated Fat: 5.66g (35.38%), Carbohydrates: 21.17g (7.06%), Net Carbohydrates: 20.47g (7.44%), Sugar: 13.15g (14.61%), Cholesterol: 18.1mg (6.03%), Sodium: 83.51mg (3.63%), Alcohol: 0.04g (100%), Alcohol %: 0.14% (100%), Protein: 1.65g (3.3%), Manganese: 0.14mg (7.06%), Selenium: 4.06µg (5.79%), Vitamin B1: 0.08mg (5.52%), Folate: 19.45µg (4.86%), Iron: 0.87mg (4.84%), Vitamin B2: 0.07mg (4.12%), Vitamin E: 0.58mg (3.85%), Vitamin A: 164.43IU (3.29%), Vitamin B3: 0.61mg (3.04%), Phosphorus: 28.32mg (2.83%), Fiber: 0.71g (2.83%), Copper: 0.06mg (2.81%), Magnesium: 8.15mg (2.04%), Calcium: 19.75mg (1.98%), Potassium: 53.69mg (1.53%), Zinc: 0.18mg (1.19%), Vitamin B5: 0.1mg (1.03%)